



ALMOND-TURKEY BAKE

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| 1 c. shredded cheddar cheese | 1 Tbs. flour |
| 1 c. toasted slivered almonds | 1 1/2 c. celery slices |
| 3 c. cooked, chopped turkey | 1 Tbs. lemon juice |
| 1/2 tsp. poultry seasoning | 1 c. mayonnaise |
| 1/2 tsp. salt | 1/8 tsp. pepper |
| Pastry for 2-crust 9-inch pie | |

**Now We're
Cookin'!**
with
Martha Daniels

Blend cheese and flour. Take 3/4 cup of the cheese/flour mix and combine with 1/2 cup almonds and remaining ingredients except the pastry. Mix well.

Fit the pastry into a baking dish (approximately 12 x 7); trim to 1" beyond the edge and flute the edge of the crust. Fill with turkey mixture and top with the remaining cheese/flour mix and almonds.

Bake at 400 degrees for 30-35 minutes. Garnish with lemon twists and parsley.